Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application: IN THE CLAIMS:

1.-37. (Canceled)

- 38. (New) A microcrystallized polyol composition comprising at least two polyols, wherein the two or more polyols are non-segregating within the composition and said polyols are selected from the group consisting of maltitol, xylitol and lactitol and wherein said composition contains at least 25% by weight of each of at least two of said polyols microcrystallized together into a granular, free-flowing, non-hygroscopic, solid microcrystalline product, wherein said solid product comprises a porous granular composition of randomly agglomerated microcrystals containing said at least two polyols and the individual microcrystals have an average size of 5-10 μm or less.
- 39. (New) A microcrystallized polyol composition comprising two polyols, which are xylitol and maltitol or lactitol, which are non-segregating within the composition and wherein said composition contains 25% to 75% by weight of both polyols microcrystallized together into a granular, free-flowing, non-hygroscopic, solid microcrystalline product, wherein said solid product comprises a porous granular composition of randomly agglomerated microcrystals and the individual microcrystals have an average size of 5-10 μm or less, and wherein the composition melts at about 90 °C.
- 40. (New) A microcrystallized polyol composition comprising two polyols, which are xylitol and maltitol, which are non-segregating within the composition and wherein said composition contains said polyols in the ratio of 1:1 by weight microcrystallized together into a granular, free-flowing, non-hygroscopic, solid microcrystalline product, wherein said solid product comprises a porous granular composition of randomly agglomerated microcrystals and the individual microcrystals have an average size of 5-10

- μm or less, and wherein the said solid product has the main melting point at 89 °C and melting enthalpy 118 J/g
- 41. (New) A microcrystallized polyol composition according to claim 38, wherein said solid product has a free moisture content below 1%.
- 42. (New) A microcrystallized polyol composition according to claim 38, wherein said solid product has a free moisture content between 0.05 0.5%.
- 43. (New) A microcrystallized polyol composition according to claim 38, which contains from 25 to 75% by weight xylitol and from 75 to 25% by weight maltitol.
- 44. (New) A microcrystallized polyol composition according to claim 43, wherein said composition comprises equal amounts of said polyols.
- 45. (New) A microcrystallized polyol composition according to claim 38, which contains a combination of all three of said polyols, wherein two of said polyols are present in at least 25% by weight each.
- 46. (New) A microcrystallized polyol composition according to claim 45, wherein two of said polyols comprising 90% or more of the weight of said composition.
- 47. (New) A microcrystallized polyol composition according to claim 45, wherein all three of said polyols are present in 30% or more of the weight of said composition.
- 48. (New) A microcrystallized polyol composition according to claim 38, which consists essentially of microcrystals containing two of said polyols.
- 49. (New) A microcrystallized polyol composition according to claim 38, wherein said composition additionally contains a minor amorphous component of one or more of said polyols.

- 50. (New) A microcrystallized polyol composition according to claim 38, wherein said composition additionally contains integrally in its structure additional components such as excipients, binders, active or inert ingredients and/or other sweeteners.
- 51. (New) A microcrystallized polyol composition according to claim 38, wherein said composition comprises an inner core portion which is different from the microcrystallized outer portion.
- 52. (New) A microcrystallized polyol composition according to claim 51, wherein said composition comprises an inner core of milled maltitol, xylitol and/or lactitol, said inner core optionally comprising milled or microcrystalline particles of other polyol(s) or milled or powdered active and/or inert ingredients.
- 53. (New) A microcrstallized polyol composition according to claim 52, wherein said inner core comprises milled maltitol, xylitol and/or lactitol in the same ratio as the ratio of maltitol, xylitol and/or lactitol in the microcrystalline outer core.
- 54. (New) A microcrystallized polyol composition according to claim 38, wherein said composition contains microcrystals having a xylitol/maltitol ratio by weight of about 1:1.
- 55. (New) A microcrystallized polyol composition according to claim 54, wherein said microcrystals comprise an eutectic mixture of xylitol and maltitol.
- 56. (New) A microcrystallized polyol composition according to claim 38, wherein said microcrystalline composition has a melting enthalpy which is lower than the calculated value for combined crystalline xylitol and crystalline maltitol.
- 57. (New) A microcrystallized polyol composition comprising at least two polyols, wherein said polyols are selected from the group consisting of maltitol, xylitol and lactitol and wherein said composition contains from 25% to 75% by weight of each of at

least two polyols microcrystallized together into a solid microcrystalline product having a substantially homogeneous and porous granular structure, said structure consisting of randomly agglomerated microcrystals of said polyols adhered together by microcrystallization in the fluidized state.

- 58. (New) A process for the microcrystallization of polyols into a polyol composition, comprising the steps of:
 - (a) spraying a liquid feed of at least two dissolved polyols containing at least 25% by weight of each of the at least two polyols at the dry solids concentration of 60-90%, which are selected from the group consisting of maltitol, xylitol and lactitol into contact with a gas suspended dry feed of small crystals containing the same polyols so as to wet the surface of said dry feed particles with said liquid feed, wherein the ratio of liquid feed to dry feed is between 2:1 and 1:4;
 - (b) evaporating the solvent of said liquid feed causing microcrystallization of said dissolved polyols on said dry feed particles and drying in the gas suspended state to a free moisture content of 0.5 − 3%; and
 - (c) conditioning the microcrystallized particles to provide a solid randomly agglomerated microcrystalline polyol composition, wherein the ratio of said at least two polyols in said feeds being such that the resulting microcrystalline composition contains 25% to 75% by weight of each of said at least two polyols.
- 59. (New) A process according to claim 58, wherein said liquid feed comprises a solution containing said at least two polyols dissolved in water at a total concentration of about 60-90% on DS.
- 60. (New) A process according to claim 58, whererin said liquid feed comprises separate solutions of each of said at least two polyols dissolved in water, said separate solutions being simultaneously sprayed onto said dry feed particles.

- 61. (New) A process according to claim 58, wherein said liquid feed comprises separate solutions of each of said at least two polyols dissolved in water, said separate solutions being separately and intermittently sprayed onto said dry feed particles.
- 62. (New) A process according to claim 58, wherein the dry feed comprises recirculated microcrystallized polyol composition milled and/or sieved to a particle size of less than 200 μm.
- 63. (New) A process according to claim 58, whererin the dry feed comprises recirculated microcrystallized polyol composition milled and/or sieved to a particle size of less than 100 μm.
- 64. (New) A process according to claim 58, wherein the ratio of liquid feed to dry feed is between 1:1 and 1:2 on DS.
- 65. (New) A process according to any one of claims 58-64, wherein said liquid feed and/or dry feed contains a minor portion of an excipient, an active or inert ingredient and/or other sweetener than maltitol, xylitol or lactitol.
- 66. (New) A process according to claim 58, wherein the dry feed comprises a powder containing core material selected from the group consisting of milled crystals of said at least two polyols, milled crystals and/or microcrystals of another polyol, milled crystals, microcrystals and/or powders of other inert or active ingredient(s), said core material being milled and/or sieved to a particle size of less than 200 μm.
- 67. (New) A process according to claim 66, wherein said core material being milled and/or sieved to a particle size of less than $100 \mu m$.
- 68. (New) A process according to claim 66, wherein said gas suspended particles are retained in a suspended state until they have grown to a predetermined weight.

- 69. (New) A process according to claim 58, wherein the microcrystallized particles are collected from the suspended state on a surface to form a porous agglomerated powder layer.
- 70. (New) A process according to claim 58, wherein the microcrystallized particles are conditioned at a temperature of about 40-90 °C to a free moisture content below 1%.
- 71. (New) A process according to claim 58, wherein the microcrystallized particles are conditioned at temperature of about 67-70 °C to a free moisture content below 1%.
- 72. (New) A process according to claim 69, wherein the conditioned agglomerated layer is crushed to provide a granular product having a mean granule size of, on an average, 0.05 to 2 mm.
- 73. (New) A process according to claim 69, wherein the conditioned agglomerated layer is crushed to provide a granular product having a mean granule size of, on an average, 0.1 to 0.4 mm.
- 74. (New) An edible, pharmaceutical and/or oral hygiene product, which contains a microcrystallized polyol composition comprising at least two polyols, wherein said polyols are selected from the group consisting of maltitol, xylitol and lactitol and wherein said composition contains at least 25% by weight of each of at least two of said polyols microcrystallized together into a solid microcrystalline product.